Deer Cutting Sheet

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tag # : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tenderloin already out \_\_\_\_

Bone-In cuts $125

Boneless cuts $150

Cape $15

Bone-In Boneless

Neck – whole roast / steaks / stew / ground Neck – stew / ground

Shoulder – whole roast / steaks /stew / ground Shoulder – boned and rolled /

 stew / ground

Ribs – rack of ribs / sliced individually Ribs – rack of ribs / sliced indiv.

Loin – loin chops / loin roast Loin – loin cutlets / loin roast

 tenderloin roast

Leg – steaks Leg – boned and rolled / or

 top round steaks / roast

 eye round roast

 bottom round roast

Shanks – whole / ground Shanks – ground

Ground deer – add beef suet $2.00

 add pork leaf lard $2.00

 add beef $6.00/lb

 add pork $6.00/lb

 make sausage $5.00